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RESEARCH IN HOME ECONOMICS

at the

LAND-GRANT INSTITUTIONS

1935-1936

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EXPLANATORY NOTE

This compilation of information on the present status of research in Home Economics at Land-Grant Institutions attempts to cover research in progress as of November 1, 1935, and publications from November 1, 1934, to November 1, 1935. The lists are limited for the most part to research conducted in home economics departments. Although it is recognized that research of value to one or another of the various subject matter divisions of home economics is being conducted in other departments of the Land-Grant Institutions, space limitations prevent the inclusion of such research except as it is of cooperative nature with home economics, or is being conducted especially for home economics in institutions where there is little or no research in the home economics department.

In section I research in progress is indicated by project title, date of approval by the Office of Experiment Stations, U.S.D.A., if the project is supported in part or as a whole by Federal funds, names of project leaders and research workers, and sources of financial support. The terms Purnell, Adams, and Hatch refer to Federal funds provided for research at the State agricultural experiment stations under these Congressional Acts. Brackets are used to indicate the departments other than Home Economics either cooperating in the research in which case only the names of the cooperating research workers and departments are bracketed, or entirely responsible for the research, in which case the project titles are also included within the brackets.

In section II, covering the publications of the year, precedence is given to State agricultural experiment station publications. Many of these are available on request from the station in question. References to journal articles are given in the form used in the Experiment Station Record, which publishes abstracts of most of the publications listed.

ALABAMA

I.

[Studies of the vitamin B complex, 6/16/27, W. D. Salmon and G. A. Schrader, Animal Husbandry] (Purnell).

[Pathological conditions associated with a lack of the vitamin B complex, 6/16/27, W. D. Salmon and C. O. Prickett, Animal Husbandry] (Adams and Purnell).

II.

Progress reports in Alabama Sta. Rpt. 1933, pp. 20-22, 30; 1934, pp. 19-23.

ARIZONA

I.

The relation of nutrition to "mottled enamel" endemic in certain Arizona communities, 7/10/31, M. C. Smith, L. Otis, and E. Caldwell (Purnell).

The biological value of the hegari proteins and the supplemental value of certain protein concentrates, 7/10/31, M. C. Smith (Purnell).

The availability for hemoglobin formation of iron and copper in certain dried fruits and the effect of the sulfuring process thereupon, 10/28/35, M. C. Smith and L. Otis (Purnell).

The vitamin content of certain foodstuffs, including the effect of cooking and comparison of chemical and biological methods of assay, 10/28/35, M. C. Smith, L. Otis, and E. Caldwell (Purnell).

II.

Progress report in Arizona Sta. Rpt. 1934, pp. 68-72.

Injections of sodium fluoride on enamel and dentin of the incisor of the rat, I. Schour and M. C. Smith. Soc. Expt. Biol. and Med. Proc., 32 (1934), pp. 1, 2.

A simple method of preventing the high mortality of young rats during the nursing period, M. C. Smith and R. M. Leverton. Jour. Home Econ., 26 (1934), pp. 628, 629.

The calcium and phosphorus metabolism of children with mottled enamel, E. M. Lantz, M. C. Smith, and R. M. Leverton. Jour. Home Econ., 27 (1935), pp. 236-239.

Mottled enamel: An experimental and histologic analysis, I. Schour and M. C. Smith. Jour. Amer. Dental Assoc., 22 (1935), pp. 796-813.

Mottled enamel of deciduous teeth, M. C. and H. V. Smith. Science, 81 (1935), p. 77.

The occurrence of mottled enamel on the temporary teeth, M. C. Smith and H. V. Smith. Jour. Amer. Dental Assoc., 22 (1935), pp. 814-817.

Further studies in mottled enamel, M. C. Smith, E. M. Lantz, and H. V. Smith. Jour. Amer. Dental Assoc., 22 (1935), pp. 817-819.

Fluorine toxicosis, a public health problem, M. C. Smith, Amer. Jour. Pub. Health, 25 (1935), pp. 696-702.

ARKANSAS

I.

A study of the factors which affect the quality of canned tomatoes, 5/1/34, M. Smith and Z. Battey (Purnell).

The causes and prevention of spoilage of home-canned vegetables in Arkansas, 5/1/34, M. Smith and [W. L. Bleecker, Bacteriology] (Purnell).

An analysis of a few of the staple cotton materials used extensively for children's clothing, 5/1/34, O. Smenner (Purnell).

II.

Progress report in Arkansas Sta. Bul. 312 (1934), pp. 7, 8; 38-40.

The effect of vitamin A deficiency on the concentration of the blood lipids of albino rats, M. E. Smith. Jour. Nutr., 8 (1934), pp. 675-687.

CALIFORNIA

I.

The time and temperature coefficients of the heat damage to the biological value of casein, M. K. Loveen and A. F. Morgan (Departmental).

The effect of acid, neutral, and basic diets on the teeth of rats, A. Busjaeger and A. F. Morgan (Departmental).

The nitrogen metabolism of the rat as affected by avitaminoses, E. F. Brown and A. F. Morgan (Departmental).

The cholesterol metabolism of rats during pregnancy, L. S. Godfrey and R. Okey (Departmental).

The effect of physical environment on the growth of suckling rats, K. S. Bishop and A. F. Morgan (Departmental).

The vitamin A and D content of Pacific coast fish oils as affected by methods of extraction, A. F. Morgan and L. Kimmel (National Oil Products Co. Fellowship).

The effect of varying vitamin A intake upon hypervitaminosis D in rats, N. Cavanaugh and A. F. Morgan (Departmental).

The vitamin content of California grape juices and wines, H. Davison and A. F. Morgan (Departmental).

The production of cataract in rats fed adequate and vitamin G-low diets, B. B. Cook and A. F. Morgan (Departmental).

A study of the stability of iodine solutions used in food analysis, E. Loudon and I. S. Hall (Departmental).

A study of the stability of vitamins A and D in commercial oil concentrates, N. Leone and A. F. Morgan (Departmental).

The effect of vitamin B and G deficiency on tissue lipids in rats, cholesterol-fed and otherwise, R. Okey (Departmental).

The rate of removal of cholesterol ester deposits from the livers of rats at different ages, H. L. Gillum and A. P. Hall (Departmental).

The effect of cholesterol feeding on senility changes in rat tissues, R. Okey (Departmental).

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CALIFORNIA

II.

Nutritive value of dried fruits, A. F. Morgan. Amer. Jour. Pub. Health, 25 (1935), pp. 328-335.

The vitamin content of Sultanina (Thompson seedless) grapes and raisins, A. F. Morgan, L. Kimmel, A. Field, and P. F. Nichols. Jour. Nutr., 9 (1935), pp. 369-382.

The vitamin content of figs, A. F. Morgan, A. Field, L. Kimmel, and P. F. Nichols. Jour. Nutr., 9 (1935), pp. 383-394.

The vitamin B and G content of prunes, A. F. Morgan, M. J. Hunt, and M. Squier. Jour. Nutr., 9 (1935), pp. 395-402.

The sequence and extent of tissue changes resulting from moderate doses of viosterol and parathyroid extract, A. F. Morgan and Z. Samisch. Jour. Biol. Chem., 108 (1935), pp. 741-752.

The effect of diet upon blood phosphorus partition of rats with and without insulin, N. Van Cleve and A. F. Morgan. Proc. Soc. Expt. Biol. Med., 32 (1935), pp. 1636-1641.

The vitamin B (B_1) and G (B_2) content of wheat products, A. F. Morgan and M. J. Hunt. Cereal Chem., 12 (1935), pp. 411-418.

Vitamin B (B_1) in bread as affected by baking, A. F. Morgan and H. Frederick. Cereal Chem., 12 (1935), pp. 390-401.

Calcium, phosphorus, and nitrogen retention of children--Effect of acid-forming and base-forming diets, N. J. Davis. Amer. Jour. Diseases Children, 49 (1935), pp. 610-624.

COLORADO

I.

The baking of flour mixtures at high altitudes. II, Physicochemical factors. Revised 8/15/32, M. A. Barmore (Purnell and State).

A study of factors affecting the culinary quality of potatoes, 11/5/34, I. M. K. Allison, M. A. Barmore, and L. Butler (Purnell).

II.

Progress report in Colorado Sta. Rpt. 1934, pp. 19, 20.

Baking angel food cake at any altitude, M. A. Barmore. Colorado Sta. Tech. Bul. 13 (1935), pp. 15.

The influence of various factors, including altitude, on the production of angel food cake, M. A. Barmore. Cereal Chem., 12 (1935), November.

CONNECTICUT (Storrs)

II.

The standard of living on Connecticut farms, E. V. W. Clapp. [Connecticut] Storrs Sta. Bul. (In press).

Vitamin B in canned lima beans, E. C. Rogers. Abs. in Jour. Home Econ., 27 (1935), p. 541.

FLORIDA

I.

The relation of growth to phosphorus, calcium, and lipin metabolism as influenced by the thymus, 5/6/29, C. F. Ahmann (Purnell and State).

A study of lecithin synthesis in hens on a vitamin A and lipoid-free diet, 7/23/32, O. D. Abbott (Purnell and State).

A study of the changes which occur in the hematopoietic tissues of rats on a vitamin A-free diet, 7/23/32, O. D. Abbott (Purnell and State).

A study of the pathologic changes in tissues and organs of animals affected by deficiency diseases or by toxic substances, 10/9/33, C. F. Ahmann (Purnell and State).

An investigation of human dietary deficiency in Alachua County, Florida, with special reference to nutritional anemia in relation to the composition of home-grown foods, 4/16/34, O. D. Abbott, [W. M. Neal, Animal Husbandry, and O. C. Bryan, Agronomy] (Purnell).

A study of the physical and chemical properties of eggs from hens fed rations containing different proteins, O. D. Abbott [Agr. Extension and Natl. Egg Laying Contest].

II.

Progress report in Florida Sta. Rpt. 1934, pp. 57-60.

GEORGIA

I.

Utilization of fruits and vegetables and their by-products, revised 8/3/34. (a) A study of the jelly making properties of the Muscadine group of grapes, using the Delaware jelly test. (b) The introduction of peanut meal into the diet in as many and pleasing ways as possible. (c) The development of methods for canning a crushed Georgia peach, L. Ascham [Horticulture and Chemistry] (Purnell).

Studies in nutritional anemia, revised 10/9/34. The available iron in turnip greens, collards, mustard and other greens used in the South, L. Ascham, M. Speirs, and D. Maddox, [K. T. Holley, Chemistry, consultant] (Purnell).

The pimiento pepper in nutrition. (b-1) The vitamin A content of eggs laid by hens fed dried pimiento. (b-2) The culinary possibilities of "Pimiento" eggs. (c) The vitamin A content of milk from pimiento-fed cows, revised 8/3/34, L. Ascham, M. Speirs, D. Maddox, and [K. T. Holley, Chemistry] (Purnell).

The ascorbic acid content of southern grown fruits and vegetables, 9/4/35, L. Ascham, [K. T. Holley, Chemistry, and H. L. Cochran, Horticulture, consultants] (Purnell).

II.

Vegetables: Preparation and place in the diet, L. Ascham. Georgia Sta. Bul. 188 (1935), pp. 22.

Vitamins in frozen milk, L. Ascham. Ice and Refrigeration, 87 (1934), p. 321.

A study of iron metabolism in preschool children, L. Ascham. Jour. Nutr., 10 (1935), pp. 337-342.

HAWAII

I.

Vitamin determinations and chemical analyses of Hawaiian foods and feeds, 5/31/29, revised 8/30/33 (Vitamin A, B, C, and G in Hawaiian foods. Organic nutrients and Ca, P, and Fe content of various Hawaiian foods, C. D. Miller and R. C. Robbins (Hatch).

Chemical and biological studies of the Opihi (Helcioniscus exeratus and H. argentatus), 5/26/31, C. D. Miller (Adams).

A study of the transfer of vitamin B from rice bran to various types of plant tissues as the result of pickling them with salt and rice bran, Daikon, C. D. Miller (Hatch).

Anemia studies: The relation of blood constituents and blood forming organs in nutritional anemia, 6/20/35, [C. J. Hamre, Zoology] and C. D. Miller (Adams and Territorial).

[The sterols of tropical oils, including avocado, kukui nut, coconut palm, chinewood, and chaulmoogra, 6/20/35, L. N. Bilger and J. H. Payne, Chemistry] (Adams).

[Iodine content of Hawaiian foods, including fruits, vegetables, and marine foods, 6/20/35, E. M. Bilger and J. H. Payne, Chemistry] (Hatch).

II.

Progress report in Hawaii Sta. Rpt. 1934, pp. 27-30.

The spleen, hemoglobin, and erythrocytes in nutritional anemia of the rat, C. J. Hamre and C. D. Miller. Amer. Jour. Physiol., 111 (1935), pp. 578-589.

IDAHO

I.

The vitamin C in fresh and canned Italian prunes, 10/18/34, E. Woods (Purnell).

II.

Progress report in Idaho Sta. Bul. 217 (1935), pp. 30, 31.

The vitamin C content of the Russet Burbank potato of Idaho, E. Woods Idaho Sta. Bul. 219 (1935), pp. 29.

The vitamin A content of pasture plants--II, Timothy (Phleum pratense) and red top (Agrostis alba) under pasture conditions and fed green, E. Woods, F. W. Atkeson, H. Wellhousen, and R. F. Johnson. Jour. Dairy Sci., 18 (1935), pp. 547-556.

ILLINOIS

I.

The vitamin B and the vitamin G requirements for lactation, 10/26/29, C. R. Meyer, S. I. J. Twomey, and J. Smith (Purnell).

The nutritive value of highly pigmented corns--(a) A study of the possibility of maintaining a high vitamin A content of milk by the inclusion in rations of intensely pigmented corn, 10/27/33, J. Outhouse, C. R. Meyer, and S. I. J. Twomey (Purnell).

ILLINOIS

I. (cont.)

The utilization of carotene by children, 5/17/34, J. Outhouse and C. R. Meyer (Purnell).

The factors that influence bone calcification.--I, The role of lactose in mineral metabolism, 2/2/32, J. Outhouse, C. R. Meyer, and S. I. J. Twomey (Purnell).

A study of wheat flours milled in Illinois in relation to their use in baking, 1/3/27, S. Woodruff and H. Hayden (Purnell).

Characteristics of starches of wheat and of other sources, 7/8/31, S. Woodruff and H. Hayden (Purnell).

Illinois farm home accounts, 4/7/28, P. Nickell and R. C. Freeman (Purnell).

Studies in the utilization of corn as human food.--I, Physico-chemical changes during cooking, especially the softening of the kernel, 8/23/33, S. Woodruff and H. Hayden (Purnell).

Soybeans and soybean products as human food, 1/4/35, S. Woodruff (Purnell).

II.

Sane reducing diets and how to plan them, H. T. Barto. Illinois Sta. Circ. 433 (1935), pp. 12.

Gelation of egg sols in the presence of electrolytes, S. Woodruff, L. Pickens, and J. M. Smith. Abs. in Jour. Home Econ., 27 (1935), pp. 540, 541.

The influence of lactose, sucrose, and vitamin D on the mineral metabolism of rats, J. Outhouse, J. Smith, S. I. J. Twomey, and M. Thorp. Abs. in Jour. Home Econ., 27 (1935), p. 541.

INDIANA

I.

A study of ovens used for domestic cooking purposes, 6/20/29, G. Redfield (Purnell).

A study of efficient kitchen arrangement, 5/23/30, G. Redfield (Purnell).

A study of the relation between color, composition, culinary qualities, and marketing value of Indiana potatoes grown on muck and other soil types [Horticulture], 1/18/34, G. Redfield (Purnell and State).

Refrigeration for the farm household and farm produce, 7/9/35, G. Redfield and [T. E. Hienton, Agr. Eng.] (Purnell).

A study of the use of the oven, the waterless cooker, the water-bath, and the pressure cooker for processing fruits and vegetables in home canning, R. Jordan (State).

A study of hydrogenated lard (produced under known conditions) as a culinary fat, R. Jordan (State).

II.

Progress report in Indiana Sta. Rpt. 1934, pp. 44, 45.

A study of the effect of the addition of sodium chloride to the cooking water upon the loss of calcium of vegetables, R. Jordan. Jour. Home Econ., 27 (1935), pp. 376-382.

IOWA

I.

Growth, reproduction, lactation, longevity, and hemoglobin formation in albino rats on meat diets contrasted with their response on the Steenbock stock diet and on the Sherman milk diet, 10/24/31, P. M. Nelson and P. Swanson, assisted by M. Gunson (Purnell and State).

A study of the conditions influencing the production of uniform experimental animals in the stock colony, 10/24/31, P. M. Nelson and P. Swanson, assisted by G. Timson (Purnell and State).

The influence of experimental technic during the preliminary depletion period in vitamin A determinations on the response of the test animals to supplementary feeding of the vitamin, 10/24/31, P. M. Nelson and P. Swanson, assisted by G. Timson (Purnell and State).

The association of vitamin A with plant pigments, 10/24/31, P. Swanson and [E. S. Haber, Vegetable Crops]. (Purnell, State, and Misc.).

[The deterioration of weighted silks under the conditions to which fabrics are subjected in service and maintenance, 10/28/32, revised 8/19/35. Effect of steam on iron-weighted, lead-weighted, tin-weighted, tin-lead-weighted, and zinc-weighted silk, R. Edgar, Chemistry] (Purnell and State).

A study of the application of heat to cooking utensils of different materials, 10/14/33, L. J. Peet and L. O. MacDonald, and [F. E. Johnson, Electrical Engineering], B. Lowe, and [J. W. Woodrow, Physics] advisers (Purnell and State).

The analysis and interpretation of housing data secured in representative farm and rural communities in Iowa [Agr. Econ., Agr. Engineering, and Agr. Extension Service], M. Reid and H. Giese (Purnell).

The relationships of the physical and chemical characteristics and constants of lard to its culinary value, P. M. Nelson and B. Lowe (State).

The effect of hydrogenated lard, storage lard, and heated lard on the destruction of vitamin A in foods, P. M. Nelson and B. Lowe [cooperating with Chemistry] (State).

The influence of the feeding of certain fats upon the quality and palatability of beef, [M. D. Helser, F. J. Beard, and C. C. Culbertson, Animal Husbandry], and P. M. Nelson and B. Lowe cooperating (Purnell).

Electric cleaners.--I, Effect on dirt removal of nozzle height, speed of cleaning, and length of cleaning. II, A comparison of the ratio of nap removal and dirt removal in eight electric cleaners, L. J. Peet, L. Sater, and E. Beveridge (State).

II.

Progress reports in Iowa Sta. Rpt. 1934, pp. 81, 144-151.

Status of farm housing in Iowa, M. G. Reid. Iowa Sta. Res. Bul. 174 (1934), pp. 113.

Passing an electric current through food and fruit juice.--I, Design and use of suitable equipment. II, Cooking food and sterilizing fruit juices. Iowa Sta. Res. Bul. 181 (1935), pp. 273-312.

Status of town and village housing in Iowa, M. G. Reid. Iowa Sta. Res. Bul. 186 (1935), pp. 128.

The food consumption habits of 145 Iowa farm families, P. M. Nelson, E. E. Hoyt, L. McLaughlin, and E. C. Morgan. Iowa Sta. Bul. 377, in press.

IOWA

II. (cont.)

Inorganic salts in nutrition.--IX, Correlation between suppressed growth and the development of polycythemia induced by feeding a ration poor in salts, P. P. Swanson and A. H. Smith. *Jour. Nutr.*, 8 (1934), pp. 659-667.

Some observations on the physiological adjustment of the albino rat to a diet poor in salts when edestin is the source of dietary protein, P. P. Swanson, G. H. Timson, and E. Frazier. *Jour. Biol. Chem.*, 109 (1935), pp. 729-737.

The effect of nutritive state on the quantity of vitamin A present in the leaves of Coleus blumei, E. S. Haber and P. P. Swanson. *Jour. Agr. Res.* [U. S.], 51 (1935), pp. 75-81.

Iron metabolism in the regression of nutritional anemia, V. M. Enblom and P. P. Swanson. Abs. in *Jour. Home Econ.*, 27 (1935), p. 539.

Regression as a tool in the biological assay of vitamin A, P. P. Swanson and G. H. Timson. Abs. in *Proc. Amer. Inst. Nutr.*, *Jour. Nutr.*, 9 (1935), Sup., p. 10.

The cleaning of weighted silk fabrics, J. E. Ross and R. Edgar. *Jour. Home Econ.*, 27 (1935), pp. 106-110.

Degradation of fibroin by acid and alkali, C. E. Walde and R. Edgar. *Textile Res.*, 5 (1935), pp. 460-466.

KANSAS

I.

The vitamin content of foods relating to human nutrition. 2. Determination of the vitamin content of foods. F. A study of the vitamin A content of colostrum of the dairy cow, 1/26/34. H. A study of the vitamin A content of the milk of dairy cows maintained under conditions practiced in Kansas, 12/29/34, M. Kramer, B. Kunerth, and [W. H. Riddell, *Dairy Husbandry*] (Purnell).

The utilization of calcium and phosphorus from various forms of milk products. 5. A study of the relation of the consumption of milk and milk products to the intake of proteins, calcium, and phosphorus, as indicated by output, revised 1/26/34, M. M. Kramer and B. Kunerth (Purnell).

A study of factors affecting the service qualities of certain textile fabrics, revised 11/20/33. 1-E, A comparative study of certain blanket materials, K. Hess.

3. The effect of heat, light, and perspiration on the service qualities of weighted and unweighted silk fabrics, E. Bruner.

4. A study of the service qualities of fabrics with regard to adequate labeling, K. Hess (Purnell).

Meat investigations, revised 2/21/34.

3. Influence of feed and management upon tenderness of beef. C. Cooking of roasts according to prescribed methods, with judging of tenderness by palatability committee and objectively by mechanical shear, M. M. Kramer and G. Vail.

4. Influence of feed and management upon keeping quality. C, Same as 3 C plus determination of expressible juice.

5. Relation of degree of finish to quality and palatability. C, Cooking of roasts, and judging by palatability committee, M. M. Kramer and G. Vail.

6. Relation of juiciness to quality and palatability. B, Cooking of roasts with determinations of juiciness subjectively and objectively, M. M. Kramer and G. Vail.

KANSAS

I. (cont.)

8. A study of the relation of method of cooking to quality and palatability of meat, G. E. Vail.

10. A study of the composition and caloric value of cooked and raw meats, M. S. Pittman and M. M. Kramer.

11. Investigation of the utilization of meat by human subjects, M. S. Pittman. [Cooperative with Animal Husbandry and Chemistry] (Purnell).

The effect upon the animal body of varying the amount of vitamin in the diet. --1, The effect upon the animal body of varying the amount of vitamin C in the diet with special reference to reproduction and the development of the embryo, 4/6/32, M. Kramer and [M. T. Harman, Zoology] (Purnell).

Studies of factors affecting the expenditures for family living among Kansas farm families, 7/12/35, M. A. Gunselman and [W. E. Grimes, Agr. Economics] (Purnell).

II.

Progress reports in Kansas Sta. Bien. Rpt. 1933-34, pp. 118-124.

Vitamin A content of certain green leaves: Dandelion, dock, and lamb's quarters, M. M. Kramer and L. M. Oberhelman. Jour. Home Econ., 26 (1934), pp. 637, 638.

Vitamin A content of Early Richmond and Montmorency cherries, M. M. Kramer and A. T. Agan. Jour. Home Econ., 26 (1934), pp. 638, 639.

Utilization of meat by human subjects. I, The utilization of the nitrogen and phosphorus of loin and heel cuts of beef, M. S. Pittman, R. B. McCommon, and M. Holman. II, The utilization of the nitrogen and phosphorus of round and liver of beef, Z. Long and M. S. Pittman. III, The utilization of the nitrogen and phosphorus of beef heart, B. L. Kunerth, I. M. Chitwood, and M. S. Pittman. Jour. Nutr., 8 (1934), pp. 503-507; 9 (1935), pp. 677-683, 685-690.

Vitamin A content of eggs as related to rate of production, M. Koenig, M. M. Kramer, and L. F. Payne. Poultry Sci., 14 (1935), pp. 178-182.

The determination of absorption of water by fabrics, K. Hess and D. Reidheimer. Amer. Dyestuff Rptr., 23 (1934), pp. 323, 324.

Speedy and accurate weighing, K. Hess and D. Reidheimer. Jour. Home Econ., 27 (1935), p. 111.

The deterioration of silks by light of different wave lengths, E. Bruner and M. Goehring. Textile Res., 5 (1935), pp. 231-239.

Relative economy of different forms of milk as sources of protein, calcium, and phosphorus, M. M. Kramer and B. L. Kunerth. Jour. Amer. Dietet. Assoc., 11 (1935), pp. 318-321.

KENTUCKY

I.

A study of the antirachitic potency of the sun's rays at the latitude of Kentucky, revised 8/4/34, A comparison of bluegrass with cod-liver oil and/or sunshine in the utilization of copper and iron, [J. H. Martin and W. M. Insko, Jr., Poultry Husbandry] and S. E. Erikson and R. Boyden (Purnell).

II.

Progress report in Kentucky Sta. Rpt. 1934, 39, 40.

MAINE

I.

The economic utilization of electricity in food preparation in Maine rural homes, revised 8/29/32, (1) The relation of size, shape, materials, and other qualities of utensils to their efficiency in electrical cooking, P. S. Greene and M. M. Monroe (Purnell, Hatch, and State).

The factors affecting the cooking quality of potatoes, revised 8/29/32, (2) The relation of internal composition and physical structure of the potato to mealiness, M. D. Sweetman (Purnell).

A study of the financing by Maine families of higher education of their children in Maine institutions, 7/13/33, P. S. Greene (Purnell).

Food habits and nutritional status of children in selected communities in Maine, 7/7/34, M. D. Sweetman and M. M. Clayton (Purnell, Hatch, and State).

The effect of an improved diet upon the health and nutritive condition of grade school children in Mars Hill, Maine, 8/13/35, M. M. Clayton, M. D. Sweetman, and P. S. Greene (Purnell).

The antiscorbutic value of home canned pickles of various types as used in Maine, 7/1/35, M. M. Clayton (State).

II.

Progress report in Maine Sta. Bul. 377 (1934), pp. 405-409.

A primer of electricity and heat, M. M. Monroe, Maine Sta. Bul. 376 (1934), pp. 287-321.

The antiscorbutic potency of commerical tomato juice cocktail, D. M. Somers and M. D. Sweetman. Jour. Home Econ., 27 (1935), pp. 452-454.

MASSACHUSETTS

I.

Methods and criteria for detecting nutritional disturbances.--A study of the cause and control of nutritional cataract, 3/6/35, H. S. Mitchell, O. A. Merriam, and M. H. O'Donnell (Purnell).

The use of fruit and milk in dietary regimes for weight control, G. Cook and H. S. Mitchell (United Fruit Co.).

[Fundamental nutritive properties of apples and apple products, 3/14/34, C. R. Fellers, J. A. Clague, F. W. Jones, and P. D. Isham, Hort. Manufacturers] (Purnell).

[Nutritive value of cranberries, 7/6/26, C. R. Fellers, J. A. Clague, and P. D. Isham, Hort. Manufacturers] (Purnell).

[Nutritive value of blueberries, C. R. Fellers et al. Hort. Manufacturers].

[The iron, copper, zinc, and iodine content of vegetables used as human food, 8/5/33, C. P. Jones, E. B. Holland, J. D. Wellington, Chemistry] (Purnell, Hatch, and State).

[Absorption by food plants of chemical elements of importance in human physiology and nutrition, A. B. Beaumont and E. B. Holland, Agronomy] (Purnell, Hatch, and State).

[Nutritive value of fishery products as human and animal food, 9/30/35, W. S. Ritchie, Chemistry, and C. R. Fellers, Hort. Manufacturers] (Purnell, Hatch, and State).

MASSACHUSETTS

II.

Progress report in Massachusetts Sta. Bul. 315 (1935), pp. 59-61.

Vitamin C content of twenty-one Massachusetts grown varieties of apples, G. C. Smith and C. R. Fellers. Proc. Amer. Soc. Hort. Sci., 31 (1934), Sup., pp. 89-95.

Vitamins C and A in maple products, C. R. Fellers and G. C. Smith. Proc. Amer. Soc. Hort. Sci., 31 (1934), Sup., pp. 96, 97.

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MINNESOTA

I.

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2. Studies on sorghum and sugar cane sirups and blackstrap molasses. Determination of the availability of the iron and copper in sorghum and sugar cane sirups and blackstrap molasses as related to their value in the treatment of nutritional anemia, O. Sheets (Purnell).

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Influence of methods of handling foods on their vitamin content, revised 8/13/32, A. Vitamin A, B, G, and D content of egg yolks from light, medium, and dark golden eggs, B. Bisbey, A. Weis, and F. Drace (Purnell and F.E.R.A.).

The effect of cooking upon the chemical composition and cost of meat, 8/14/34, J. A. Cline (Purnell).

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NEBRASKA

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A study of comparative cost of certain home and commercially prepared foods, taking into account the relative cost of various fuels used in the home.--I, White and whole wheat bread, rolls, 3/26/34; E. B. Snyder (Purnell).

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NEW YORK (CORNELL)

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PENNSYLVANIA

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PENNSYLVANIA

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A study of the effect of early discipline of children upon later emotional stability, M. E. Ayer and [R. G. Bernreuter, Psychology] (Departmental).

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A study of kinds and maintenance of floor finishes best suited for household use, 8/31/35, B. M. Kuschke and M. Whittemore (Purnell).

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SOUTH CAROLINA

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The food consumption of farm families in the Lower Coastal Plain of South Carolina, 7/9/35, A. M. Moser (Purnell).

The use of textile fabrics for household needs by farm families in eight counties of South Carolina, 10/1/35, M. E. Frayser (State).

SOUTH CAROLINA
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The influence of various kinds of wool on some of the physical properties of flannel, 1/30/34, J. Ross and E. Pierson (Purnell).

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TENNESSEE
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Vitamin G content of vegetables grown in Tennessee; sweetpotatoes, string beans, white lettuce, okra, and asparagus, 7/11/32, F. L. MacLeod (Purnell).

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II.

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TEXAS

I.

Growth in height and weight of Texas school children, 6/4/28, J. Whitacre (Purnell).

The effect of oven temperature on the tenderness of meat, 2/8/34, S. Cover (Purnell).

The effect of weathering in the field upon grade, color, and strength of raw cotton, 6/15/34, M. A. Grimes [Agronomy] (Purnell).

Physical characteristics in cotton and their interrelationship, 6/15/34, M. A. Grimes (Purnell).

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UTAH

I.

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VERMONT

I.

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Rural family living in Grayson County, Virginia, 6/1/31, [H. N. Young and J. J. Vernon, Agr. Econ.] and I. M. Bailey (Purnell).

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[A study of heat in cooking, 6/28/34. Reliability of oven regulators. Baking tests in cheap ovens, P. B. Potter and F. Hicks, Agricultural Engineering] (Purnell).

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WASHINGTON

I.

The vitamin content of Washington fruit: The vitamin value of frozen fruits. Vitamin C value of frozen red raspberries--Lloyd George variety, 9/15/32, E. N. Todhunter (Purnell).

The vitamin A value of Winesap apples and the comparative values of flesh and peel of this apple as source of vitamin A, E. N. Todhunter (Departmental).

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The influence of varying degrees of scurvy on the suprarenal gland of the guinea pig, E. N. Todhunter (Departmental).

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